

NUTRITION SERVICES DIVISION MANAGEMENT BULLETIN

No.: 00-408

TO:	All Food Distribution Agencies	ISSUE DATE: July 2000
FROM:	Commodity Distribution Unit, Food Distribution Program	
ATTENTION:	Food Service Directors	
SUBJECT:	Clarification to Management Bulletin 00-404: Proper Storage Temperatures for United States Department of Agriculture (USDA) Commodities	

This management bulletin clarifies previous information regarding the importance of proper storage temperatures for USDA commodities.

Refrigerated Storage

?? A back-up appliance thermometer should be kept in the refrigerated unit in case of a power outage. If a power outage occurs, any foods held at 40°F or higher for more than two hours should not be consumed.

Freezer Storage

?? A back-up appliance thermometer should also be kept in the freezer unit in case of a power outage. If there is a power outage, it is important to keep foods grouped together to retain the cold and to keep the door closed as much as possible. If the freezer has maintained a temperature of 0°F or below up to the time that the power returns, the food is safe. Again, foods held at 40°F or higher for more than two hours should not be consumed.

If you have any questions regarding this management bulletin, please contact: Amy Bell, R.D., Child Nutrition Consultant for Southern California, at (916) 322-5051 or abell@cde.ca.gov or Carol Guenther-Wilson, Child Nutrition Consultant for Northern California, at (916) 324-9875 or cguenthe@cde.ca.gov. To leave a message, you may also call (800) 952-5609.

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References:

Serving it Safe: A Manager's Tool. United States Department of Agriculture, 1996.
<http://www.fsis.usda.gov>
<http://www.foodsafety.org>

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